



Program Webinar

Wednesday, October 5, 2016



The webinar will begin at 2pm

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Training Objectives

- Introduction
- Program Requirements
- Allowable Costs
- Purchasing/Procurement
- FFVP Promotion
- Partnerships
- Claims Process
- Budget
- Food Safety
- Nutrition Education Resources



Goal of FFVP



Fresh Fruit and Vegetable Program

- Provides all children a variety of free fruits and vegetables
- Introduces fresh fruits and vegetables as healthy snacks
- Develop partnerships

FFVP in Iowa

- Funding increases every year!
 - 2010-11: \$1,625,893 State grant
 - 2016-17: \$2,713,549 State grant
 35 districts & 126 schools
 Reaching almost 52,000 students
- Schools selected based on:
 - Completed application

 - Must be an elementary schoolPriority to highest free/reduced
 - Iowa Grant awarded at \$50-\$55 per student
 - Based on number of days served per week

USDA Evaluation of FFVP

- Increased consumption for fruits/vegetables

 1/3rd cup per day
- A majority of FFVP students took the fruit and vegetable snack when offered
 - 85% took the fruit snack most of the time
 - 63% took the vegetable snack most of the time
- Students had a more positive attitude towards fruits & vegetables.

USDA Evaluation of FFVP

- FFVP schools offered nutrition education more frequently
- A majority of FFVP schools served fruit & vegetable snacks 3-5 times per week
- FFVP snacks were most often served in the classroom.
- Participating schools reported a positive opinion of the FFVP



Oelwein Comm Schools



How it Works

- Receive Reimbursement
 - Cost of purchasing, preparing, & serving fresh fruits & vegetables
- · Monthly Claims
- No more than 10% of school's total claim for administrative costs
- Schools decide on when, where, and how
- Nutrition Education is strongly encouraged



Cedar Rapids – Garfield Elementary

Who CAN Have a FFVP Snack?

- All children who normally attend
- Not given as a reward or withheld for punishment
- Teachers under the following conditions:
 - Directly responsible for serving snack
 - Strongly encouraged to include a nutrition education component
 - Role modeling potential
 - No additional funds will be provided



Who CANNOT have a FFVP Snack

- School staff not directly serving students
- Parents, grandparents, aunts, uncles
- Other community residents
- Junior & Senior High students



Serving Fruits and Vegetables



- During the school day
 - Not before or after school
 - Not during breakfast or lunch
 - Not during summer school
- School decides on time of day and days of week
- Must be provided from beginning to end of school year, at least 2 days per week
- Distribution method
 - In classrooms
 - In hallways
 - At kiosks



In the Classroom

- Helps reduce messes
- · Makes the most of learning time
- Nutrition education component



Which fruits and vegetables?

- Variety
- New and different
- Produce should be easily identified
- Enjoy fruits and vegetables as they are
- Exotic fruits and vegetables are allowed
- Mix it up! Unique with familiar
- No required portion size



Examples



- Yam Sticks
- Strawberries
- Clementine
- Grapes
- Plums
- Yellow baby carrots •
- Sugar snap peas
- Red Bananas
- · Jicama sticks
- · Turnip Sticks
- Blueberries
- Grapefruit
- Cabbage
- Kale

- Mango
- Cucumber slices Cherry tomatoes
- Grape tomatoes
- Peaches
- Blood oranges
- Star fruit
- Red pears
- Pineapple
- Apple Slices Bananas
- Cantaloupe
- Cauliflower
- Celery

- Broccoli
- Raspberries
- Zucchini
- Ugli Fruit
- Tangelos
- Blackberries
- Kohlrabi
- Honeydew melon
- **Green Peppers**
- Radishes
- Watermelon Kiwi
- Pumelos
- Mini Sweet Peppers



Not Allowed

- Processed or preserved fruits or vegetables
 - Canned, frozen or dried
 - Dates that are dried on the tree are ok
 Dates that are picked then dried are not
- Dip for fruit
- Fruit or vegetable juice
- Trail Mix
- Cottage Cheese
- Smoothies
- Pickles
- Coconut
- Fruit that has added flavorings
 - Ex. Grapples
- Non-reimbursable items with the FFVP snack, even if other funds used to cover the cost





Limited Items

- · Dip for vegetables
 - Must be low-fat or fat-free & noted on claim that way
 - 1 2 Tablespoons
- Fresh vegetables can be cooked
 - Limited to once a week
 - Always include a nutrition education component
- Leftovers
 - Utilize on another FFVP snack
 - Use in NSLP or SBP, only to avoid waste
 - May not be sent home or given to staff



Maintaining the Program



- Adjust your selection to serve more of the student's favorite
- But still introduce new items
- Be sure fruits and vegetables are appealing
- Introduce students to different varieties
 - Pears, apples, peppers, etc.
- Balance use of whole fruit or pre-cut, prepackaged items against higher production items

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Procurement/Purchasing

- A systematic multi-step approach to acquire goods, supplies, and services.
- Informal Procurement
 - Micro-Purchase

 - Purchases between \$0-\$3,500
 Must distribute purchases equitably
 - Small Purchase
 - Purchases between \$0-\$150,000 or local threshold, most restrictive
 - <u>ALL</u> purchases must be competitive and offer free and open competition



- Formal Procurement
- Purchases over \$150,000 or local threshold, most restrictive
- Invitation for Bids
- Request for Proposals

Micro-purchase and Small Purchase (Informal)

Micro-Purchase	Small Purchase (Informal)
Procurement event <\$3,500 or < local purchase threshold. Use most restrictive threshold	Procurement event -> \$0 and <\$150,000 or < local purchase threshold. Use most restrictive threshold
Written specification not required but encouraged	Written specification required
Not procured competitively	Obtain price quotes from at least two vendors. Encourage obtain prices from three vendors
Divide purchases equitably among vendors, prices should be reasonable	Lowest, most responsive and responsible vendor
Documentation – receipts and invoices that are itemized	Documentation – Specifications, vendors and price quotes, itemized receipts and invoices

Purchasing Fruits & Vegetables

- FFVP schools must follow proper procurement procedures.
- Identify produce & supply items not already procured through NSLP & SBP
- · Purchasing avenues:
 - Current produce vendor
 - Local Grocery Store
 - Farm to School Initiative
 - Local producers
 - DoD-Fresh (cannot claim)



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Procurement of Locally Grown

- Unprocessed locally grown or locally raised agricultural products
- Can only be minimally processed
- Cannot alter the inherent character
 - Are allowed to be washed, sliced, & bagged
- Use the geographic preference option is a local decision
- USDA does not define the geographic area that is considered local



Buy American Provision

- All produce is to be grown in the U.S.
- Unless:
 - Produce is only grown outside of the US
 - Produce is out of season
 - Demand exceeds supply
 - Competitive Bids reveal that the costs of a U.S. product are significantly higher
 - Check origin of purchase
- Include the Buy American provision on your procurement documents

Reimbursable Costs



- FFVP is unique as reimbursement is based on actual costs – must document thoroughly
- Majority must go towards purchasing fresh fruits and vegetables
- All non-food costs must be carefully reviewed and deemed reasonable
- Labor costs must be minimal & well documented
 - Actual time via timecard (preferred)
 - Time study

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Operating Costs



- Fruits, vegetables, low/no fat dip
- Napkins, paper plates, serving bowls, cleaning supplies and trash bags
- Value added services such as pre-cut produce, delivery charges, etc.
 - Include delivery fees under operational costs
- Small equipment
- Labor hours to prepare and deliver the produce

Administrative Costs

- Limited to 10% of your total grant
- Purchasing or leasing of large equipment
- Salaries of staff who compile and maintain records, submit claims, write menus, order and coordinate nutrition promotion activities



Equipment Purchases

- Must provide written justification
 - Need for equipment
 - Why current equipment is not sufficient
- Equipment purchased can be used for other Child Nutrition Programs but must be prorated
- Form available submit prior to claim

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Paperwork Requirements



- Participate in State Agency Training
- Submit monthly claims on IowaCNP
- Maintain full and accurate FFVP records
 - Menus
 - Procurement documentation
 - Invoices
 - Timecards/Time study



Best Practice

Keep a FFVP Binder that contains:

- Grant award and FFVP Agreement
- Contact information
- · Monthly claim copies
- Invoice copies & purchase orders
- Vendor/local farmers receipts & invoices
- Timesheets and/or time study data for administrative and operational labor costs
- FFVP Promotion activities
- FFVP Budget Tool



FFVP Promotion

- Required to widely publicize your participation in the program
 - Article in local paper
 - Via Banners & posters
 - In school newsletters
 - On district website
 - On back of menu calendar
 - Via Social media
 - Facebook & Tweets
 - Via PTO/PTA meetings
 - Partner with local grocery store
 - FFVP Feature of the week





Partnerships within the School

- Essential elements of FFVP success
 - Administrators
 - Teachers
 - Food service staff
 - School nurses
 - Custodial staff
 - Parents
 - Parent Teacher Association
 - Student government



Partnerships within the Community

- Community Health Agencies
- Dietitians/ Dietetic Interns
- Extension Specialists
- Iowa Nutrition Network
- Grocery Stores
- Food Corp
- Etc.....



Claim Submission

	School Nutrition Pr	ograms SCNP
Applications Claims Complia	nce Reports Security Search	Programs Year Help Log Out
Claims >		School Year: 2016 - 201
Item	Description	
Claim - SNP	School Nutrition Program Claims	s
Claim - FFVP	Fresh Fruit and Vegetable Progr	ram Claims
Claim Rates	View current claim rates	
Payment Summary	Summary of payments made to	this Organization



- •Claims must be submitted:
 - •Timely manner
 - •Deadline: by 3pm on the 15th of each month
 - •60 days



Monthly Claim





Monthly Claim





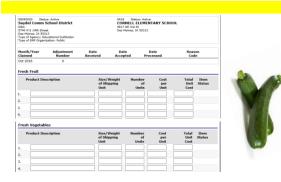
Monthly	C	laim
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Fruit & Vegetable Costs







Operational Costs



Name\Position	# of Hours	Rate per Hour	Cost	Item Status
mall Supplier (Other Operational Costs				
Small supplies - e.g. napkins, paper plate	Number of	Cost	Total Unit	Item
Small supplies - e.g. napkins, paper plate ow or no-fat dips, etc.) Product Description	Number	Cost	Total	Item
Small Supplies/Other Operational Costs Small Supplies - e.g. napkins, paper plate ow or no-fat dips, etc.) Product Description	Number of	Cost	Total Unit	

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	Administra	ative C	os:	ts	lowa 0	N P	
	Personnel Costs (Labor includes but not limited to plannin inventory, etc.)	g, ordering, writing menus,	reporting, bi	illing, track	ng,		
	Name\Position	# of Hours	Rate per Hour	Labor Cost	Item Status		
	s						
100	2.						
	4.			_			
200	Durable Supplies (Equipment purchases and leasing) Product Description	Number of Units	Cost per Unit	Total Unit Cost	Item Status		
	(Equipment purchases and leasing) Product Description 1.	of	per	Unit			
	(Equipment purchases and leasing) Product Description 1. [2. [of	per	Unit			
	(Equipment purchases and leasing) Product Description 1.	of	per	Unit			
	(Equipment purchases and leasing) Product Description 1. [2. [of	per	Unit			
	(Equipment jurchases and leasing) Product Description 1. 2. 3. 4. Other Administrative Costs Product Description	of	per	Unit			
	(Equipment parchases and leasing) Product Description 1. 2. 3. 4. Other Administrative Costs Product Description 1.	Number of	Der Unit	Unit Cost	Status		
	(Equipment jurchases and leasing) Product Description 1. 2. 3. 4. Other Administrative Costs Product Description	Number of	Der Unit	Unit Cost	Status		

SFA Comments



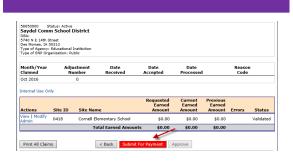




- Tell Your Story!
 •What's working or not
- •What successes or challenges do you have •Explain your claim
- •Provide staff/student feedback •Examples of Nutrition Ed
- •Assistance that you may need

Claim Submission







- To fully expend the FFVP grant allocated to your school
 - Implement a weekly/monthly process to monitor expenditures
 - Determine an average fruit & vegetable cost
 - Offset more expensive fruits & vegetables with lower cost fruits & vegetables
 - Open communication between ordering & submitting of the claim



FFVP Awards

- 1st Allocation: July 1 September 30
- 2nd Allocation: October 1 June 30
- Grant funds cannot be transferred from 1 allocation to the other
- If an award cannot be spent notify the state agency.



Monthly Budget Tool



		2016-2	017 Fresh I	Fruit and V	egetable Progr	am Budget	Form: 1st Al	location				
Duesco	District: Swydel CSD					School Year: 2016-2017						
Scheek		Cornell Elementary										
Tetal Grants		\$35,686	L00		Grant Periods	7/1/2016 - 9/10/2016						
Average Number of Students	667				1st Allegations	55.0	\$5,099.64			Grant Modifications		
			Aserage Monthly Affection	52,549.82								
Moreh	Adjusted Monthly Budget	Open Fresh Fruit Costs	Open Fresh Viege Costs	Open Labor Costs	Open Small Supplies & Other Open Costs	Admini Labor Costs	Admin: Durable Supplies, Equip Costs, & Other	Tetal Cest	Operating Days	Budget Difference	Grant Remaining	
July	\$0.00	50.00	50.00	\$0.00	50.00	\$0.00	50.00	\$0.00		50.00	\$5,099.64	
August	\$1,019.93	\$645.01	\$421.50	\$59.19	\$138.00	\$70.68	\$0.00	51,894.88		-5314.45	\$3,765.26	
September	\$3,765.06	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00		\$0.00	\$3,766.06	
Totals		\$645.01	\$421.50	\$59.19	\$138.00	\$70.68	\$0.00	\$1,334.30	7			
Total Funds Remaining for Let Allocation	53,765.26											
1st allecation % of Costs for Non-food Itsens	20.1%											
3 st affecation % of Costs for Fruits & Vegetables	79.9%											
N of Costs for 1st & 2nd allocation Admin expenses (cannot exceed 10% of total greet)	0.5%											
Assessment Day Structures Day Day Co	10.41											

Monitoring & Tracking



Monitoring & Tracking



Monitoring & Tracking



Enhancing the Food Safety Program

- SP37-2013
- Standard Operating Procedures must be in place to include any facility or part of a facility where food is store, prepared, and served



- Includes areas outside of the cafeteria such as kiosks or classrooms
- Applies to the Fresh Fruit & Vegetable Program



Safe Purchasing & Receiving

- Ensure that vendors follow safe storage and handling procedures
- Purchase specifications should include food safety requirements
- Establish procedures for inspecting deliveries that includes when to accept or reject





Washing & Preparation

- Inspect produce for signs of soil or damage prior to cutting, slicing, or dicing
- Wash produce under continuous running water prior to serving or cutting
 - Produce with rough outer skins should be scrubbed with a vegetable brush
- Clean equipment, utensils, and food contact surfaces with hot, soapy water
 - Includes cutting boards & knives



Hand Hygiene

- Wash hands thoroughly before handling fresh produce
- · Rewash hands after:
 - Breaks
 - Visiting restrooms
 - Sneezing
 - Coughing
 - Handling trash or money
 - Anytime hands become soiled or contaminated
- Use gloves when handling ready-to-eat produce



Serving Safely

- Keep cold foods at or below 41F
- Clean and sanitize food contact surfaces
 Including desks and tables in classrooms
- · Prevent cross contamination
- Ensure that bare hands do not touch food and that utensils do not drop into the serving container

 Manchallown Corm Salo
- Follow proper hand washing procedures
- Clean up spills promptly
- Avoid potential pest problems



Safe Storage



- Maintain recommended temperature for the variety of produce being used
- Store at least 6 inches off of the floor
- Store in a covered container above other items that might cause contamination
- Follow manufacturer's instructions
- Wash before preparation, not before storage

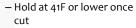
Specific Recommendations - Melons

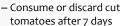
- Melons
 - Do not use if rinds show signs of decay or damage
 - Wash the outer surface prior to cutting
 - Hold at 41F or lower once cut
 - Consume or discard cut melon within 7 days



Specific Recommendations - Tomatoes

- Tomatoes
 - Do not wash in cold water
 - Do not use if tomato shows signs of soil and skin damage







Specific Recommendations – Leafy Greens

- · Leafy Greens
 - Do not use if visible signs of decay or damage are present
 - Do not rewash packaged produce labeled:
 - "Ready-to-eat"
 - "Washed"
 - "Triple Washed"
 - Store and hold at or below 41F

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Food Safety Resources

- Iowa Department of Education
 - https://www.educateiowa.gov/pk-12/nutritionprograms/fresh-fruit-vegetable-program
- ISU Extension
 - http://www.extension.iastate.edu/foodsafety
 - http://www.schoolhaccp.org
- Institute of Child Nutrition
 - http://theicn.org/ResourceOverview.aspx?ID=39 4

Nutrition Education

- Important to the program's success
- Nutrition education that fit your school
 - Nutrition tips via morning announcements
 - Nutrition fact sheet delivered with daily snack
 - Geography lesson regarding where crop is grown
- Utilize FREE resources



Team Nutrition Project



- Fruit and Vegetable Promotion Resource
 - https://www.educateiowa.gov/fruit-andvegetable-resource September
 - Sample Tasting Schedule
 - Taste Test Strategies
 - Fruit & Vegetable Fact Sheets
 - Fruit and Vegetable Lessons
 - Morning Announcements
 - Parent Newsletter Templates

Sample Morning Announcements

- What am !? I am bright red, heart-shaped fruit with seeds on the
 outside and a green cap. I am a tender, sweet fruit packed with
 vitamin C. I am a member of the Fruit Group. I grow on a plant in
 a garden, a pot, or on a farm. California grows 83 percent of the
 crop in the United States. Every one, no matter the size, has
 about 200 seeds. Today's snack are Strawberries!
- What am I? My name comes from the Latin word brachium, which means "branch" or "arm." My tree-like stalks are topped with umbrella-shaped clusters of purplish green florets. I am packed with vitamin C and a good way to add fiber to your mea or snack. I am a member of the Dark- Green Vegetable Subgroup. I grow in nearly every state, including Alaska and Hawaii. California is the state that grows that most. Eating me raw with low-fat ranch dip is a great snack! Today's snack is Broccoli!

Pick-a-Better Snack

- http://www.idph.state.ia.us/INN/PickABetterSnack.aspx
- · Family newsletter
- Recipe cards
- · Nutrition education lessons
- Bingo cards
- · Fact sheets
- Graphics



Tips for Success



- ✓ Establish a monthly budget
- ✓ Pay attention to program logistics
- ✓ Establish partnerships
- ✓ Incorporate nutrition education
- ✓ Food Safety
- ✓ Follow proper procurement procedures
- ✓ Promote your program
- ✓ Provide a variety of fruits & vegetables

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FFVP Questions?

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